

EEDENS et al
Appl. No. 10/517,220
Atty. Ref.: 4662-356
Amendment After Final Rejection
April 28, 2010

AMENDMENTS TO THE CLAIMS:

Please amend the claims as follows:

Claims 1-16 (canceled)

17. (Currently Amended) A method for the prevention or reduction of haze in a beverage ready for consumption comprising:

(a) adding a prolyl-specific endoprotease that cuts a protein or peptide at places where the protein or peptide contains a prolyl residue to the beverage, wherein the prolyl-specific endoprotease is comprised of an amino acid sequence which has at least 95% sequence identity with the amino acid sequence of SEQ ID NO:5 and

(b) adding an auxiliary proteolytic enzyme to the beverage, wherein addition of said auxiliary proteolytic enzyme results in further prevention or reduction of haze than is achievable with the prolyl-specific endoprotease alone.

18. (Previously Presented) The method according to claim 17, wherein said auxiliary proteolytic enzyme is a purified exoprotease or endoprotease.

19. (Previously Presented) The method according to claim 17, wherein said auxiliary proteolytic enzyme is a proline-specific carboxypeptidase.

20. (Previously Presented) The method according to claim 17, wherein said auxiliary proteolytic enzyme is a proline-specific carboxypeptidase obtainable from *Xanthomonas*.

21. (Previously Presented) The method according to claim 17, wherein said auxiliary proteolytic enzyme is a glycine-specific endoprotease and/or an aspartic acid protease.

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22. (Previously Presented) The method according to claim 17, wherein said auxiliary proteolytic enzyme is FROMASE® aspartic acid protease.

23. (Withdrawn) The method according to claim 17, wherein said auxiliary proteolytic enzyme is a tripeptidylpeptidase and/or carboxypeptidase and/or peptidyl-dipeptidase.

24. (Withdrawn) The method according to claim 17, wherein said auxiliary proteolytic enzyme is a carboxypeptidase having activity towards a synthetic chromogenic peptide furylacryloyl-Pro or furylacryloyl-Pro-Pro.

25. (Currently Amended) A method of preparing a beverage ready for consumption comprising combining a prolyl-specific endoprotease activity with an acidic pH optimum and an auxiliary proteolytic enzyme to the beverage ready for consumption, wherein addition of said auxiliary proteolytic enzyme results in further prevention or reduction of haze in the beverage than is achievable with the prolyl-specific endoprotease alone and said prolyl-specific endoprotease cuts a protein or peptide at places where the protein or peptide contains a prolyl residue, wherein the prolyl-specific endoprotease is comprised of an amino acid sequence which has at least 95% sequence identity with the amino acid sequence of SEQ ID NO:5.

26. (Previously Presented) The method according to claim 25, wherein the beverage is beer, wine or fruit juice.

27. (Withdrawn) A beverage obtainable by a method according to claim 26.

28. (Currently Amended) The method of claim 18, wherein the beverage is a liquid used in the production of beer.

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29. (Currently Amended) The method of claim 18, wherein the beverage is a liquid used in the production of wine.

30. (Currently Amended) The method of claim 18, wherein the beverage is a liquid used in the production of fruit juice.

31. (Withdrawn) Beer, wine, or fruit juice obtainable by a method according to claim 25.

32. (Withdrawn) The method according to claim 17, wherein said auxiliary proteolytic enzyme is a peptidyl-dipeptidase having activity towards a synthetic chromogenic peptide furylacryloyl-Leu-Pro or furylacryloyl-Phe-Pro.

33. (Withdrawn) The method according to claim 17, wherein said auxiliary proteolytic enzyme is a peptidyl-dipeptidase A.

34. (Previously Presented) The method according to claim 18, wherein said auxiliary proteolytic enzyme is an endoprotease capable of cleaving peptide bonds at either the N- or C-terminal position of glycine, alanine, serine, asparagines, and glutamine residues.

Claim 35. (Canceled)

36. (Previously Presented) The method according to claim 28, wherein a prolyl-specific endoprotease is added to beer before haze is formed.

37. (Previously Presented) The method according to claim 28, wherein a prolyl-specific endoprotease is added to fermented beer after haze has been formed.

38. (Withdrawn) The method according to claim 29, wherein a prolyl-specific endoprotease is added to fermented wine.

39. (Previously Presented) The method according to claim 17, wherein said auxiliary proteolytic enzyme has an acidic pH optimum or is active under acidic conditions.

40. (Previously Presented) The method according to claim 18, wherein said auxiliary proteolytic enzyme has an acidic pH optimum or is active under acidic conditions.

41. (Withdrawn) The method according to claim 23, wherein said auxiliary proteolytic enzyme has an acidic pH optimum or is active under acidic conditions.

42. (Previously Presented) The method according to claim 17, wherein said auxiliary proteolytic enzyme is active under acidic conditions below, at or around pH 6.0.

43. (Previously Presented) The method according to claim 18, wherein said auxiliary proteolytic enzyme is active under acidic conditions below, at or around pH 6.0.

44. (Withdrawn) The method according to claim 23, wherein said auxiliary proteolytic enzyme is active under acidic conditions below, at or around pH 6.0.

45. (Previously Presented) The method according to claim 17, wherein said auxiliary proteolytic enzyme is active under acidic conditions below, at or around pH 3.0.

46. (Previously Presented) The method according to claim 18, wherein said auxiliary proteolytic enzyme is active under acidic conditions below, at or around pH 3.0.

47. (Withdrawn) The method according to claim 23, wherein said auxiliary proteolytic enzyme is active under acidic conditions below, at or around pH 3.0.